

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm		$\overline{}$		812 145 8854 (mm/dd/)		e of Inspection PERM n/dd/yr)	
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Establishm	ent Addre	ss (ni	imber and street, city, state, zip code)		12/19/2	,-14	
115 W.	Muke	+ :	St. New Alberry, 12 47150	248 838 1165			
Owner				Purpose:	Follow-up Release Date		
Ed Smith Owner's Address				Routine	NO TODAY		
Owner's A	aaress			2. Follow-up	Summary of Violations:		
Person in C	Thomas			3. Complaint			
l	inarge Gilbart			4. Pre-Operational	C_Z_NC_Z_R_/_		
Responsible		E-ms	ii	5. Temporary	Menu Type (See back of page)		
Responsible	C 1 C1 3011 3	77-1114	,,,	6. НАССР	Menu Type (see back of page)		
Certified F	ood Manas	er		7. Other (list)	1 2 3 × 4 5		
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			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS I	MADEED #C"			
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		_	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	JMMARY OF VIOLATIONS" AT			
Section#	C/NC	R	Narrative	<del>_</del>		To Be Co	rrected By
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245	Mc	R	Observed damp wiping rage outside of som	steer fallowed & day	1 Corrected		
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## **MENU TYPE**

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Hitching Post

Floyd County Health Department Inspection Notes							
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